

# Scarecrow

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **8.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (77.5%)	81 %	4
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3
Grain	Wheat, Torrified	0.25 kg (3.9%)	79 %	4
Grain	Abbey Malt Weyermann	0.5 kg (7.8%)	75 %	45
Grain	Weyermann Carafa Special	0.05 kg (0.8%)	80 %	800
Grain	Weyermann - Vienna Malt	0.25 kg (3.9%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	lunga	15 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	250 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Dynia Piżmowa	3500 g	Mash	60 min
Spice	Cynamon	10 g	Boil	5 min
Spice	Imbir	10 g	Boil	5 min
Other	Łuska ryżowa	400 g	Mash	60 min
Spice	Gałka muszkatołowa	3 g	Boil	5 min
Spice	Goździki	4 g	Boil	5 min